

## Set Menus

Groups of 12-25 may select Menu A, B or C giving guests a choice on the day.

Groups greater than 25 are required to have either a degustation menu of one dish per course, or an alternate service of not more than 2 entrees & 2 main courses and 2 desserts - i.e. no choice on the day.

All set menu dishes are from our a la carte menu and of course substitutions will be allowed where possible and may attract a surcharge.

### Menu A *Shared Antipasto + Main \$40*

ANTIPASTO platters of cold meat cuts & other warm chef creations to share

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RAVIOLI pumpkin & potato ravioli simmered w butter & sage, beetroot coulis  
PESCE Fish of the day  
POLLO Grilled organic chicken breast, wild mushrooms, aged balsamic reduction, mash potato  
VITELLO baby milk fed veal, parmesan infused polenta, caramelized onions port wine jus

#### *Starter add-ons*

*marinated olives  
bruschetta  
italian bread \$8 pp*

### Menu B *\$55 Entree + Main*

OSTRICHE Fresh Oysters (6)  
CAPESANTE Scallops gratinate w rice vermicelli, vegetable julienne & soy sauce  
RISOTTO GAMBERI saffron & prawn risotto with olive oil

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PESCE Fish of the day  
GRIGLIATA DI CROSTACEI Grilled scampi & king prawns, salmoriglio, potato & zucchini frittelli  
VITELLO baby milk fed veal, celeriac mash, caramelized onions port wine jus

#### *Add-ons*

*antipasto platters \$12pp  
mixed leaf salad \$10 per bowl  
dessert \$12 pp  
(ala carte maximum 25 pax)  
coffee & teas \$3.5pp*

### Menu C *\$77 Entree + Main + Dessert*

ANTIPASTO Antipasto samplers (scallops, prosciutto, smoked salmon, calamari, mix frittelle) to share

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PESCE Fish of the day  
AGNELLO baby lamb rack, roasted tomato & capsicum tart  
RISOTTO w prawns, saffron, garlic, fresh basil

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SEMIFREDDO Honey roasted hazelnut & nougart semifreddo served with a coffee anglaise  
CHOCOLATE TORTE flourless pure Belgium chochooate torte, double cream  
AFFOGATO vanilla bean gelato drowned in a shot of espresso coffee, frangelico liqueur

#### *Vegetarian/special diet*

*please let us know your requirements and we will do our best to meet your needs.*

#### *Variations*

*we will endeavour to accommodate any special requests wherever possible additional may charges*

### *Tasting \$120 Six course degustation menu – menu prepared on request*

We reserve the right to substitute dishes without notice if necessary.

All beverages are charged on consumption. Set Beverage Menus 80 pax minimum - \$38 pp